

Baking Times For Conventional Cake Mixes In DOUGHMAKERS Gourmet Bakeware



NOTES: This chart can give you baseline baking times for standard baking mixes in our bakeware in several oven types. The baking of full box quantities can result in a better profile for your cake if you choose the lower temperature longer time as indicated. All pans were coated with Crisco on sides and bottom and dusted with all-purpose flour.

We recommend you follow the recipe for time and temp., but this data may help you make adjustments if necessary.

Pan	Mix QTY	Electric	Gas	Convection
9" Square	FULL BOX	325° for 45 to 50 minutes or 350° for 35 to 40 minutes	325° for 45 to 50 minutes or 350° for 40 to 45 minutes	300° for 45 to 50 minutes
	HALF BOX	350° for 25 to 30 minutes	350° for 25 to 30 minutes	300° for 30 minutes
9" Round	FULL BOX	325° for 50 minutes or 350° for 45 minutes	325° for 50 minutes or 350° for 45 minutes	300° for 45 to 50 minutes
	HALF BOX	350° for 30 minutes	350° for 30 minutes	300° for 25 minutes
9 x 13	FULL BOX	325° for 35 to 40 minutes or 350° for 25 to 30 minutes	325° for 35 to 40 minutes or 350° for 30 to 35 minutes	300° for 30 to 35 minutes
Jelly Roll	FULL BOX	325° for 35 minutes or 350° for 25 to 30 minutes	325° for 35 minutes or 350° for 25 to 30 minutes	300° for 30 to 35 minutes
Sheet Cake	2 FULL BOXES	325° for 35 to 40 minutes or 350° for 30 to 35 minutes	325° for 40 minutes or 350° for 30 to 35 minutes	300° for 30 to 35 minutes

These tests were conducted by DOUGHMAKERS Gourmet Bakeware staff and then confirmed by Dr. Frederica Kramer, Chairperson of Department of Family and Consumer Science, Indiana State University. October-November 2001